



proud past, promising future

CLARK COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH

1950 Fort Vancouver Way P.O. Box 9825

Vancouver, WA 98666-8825

Phone (360) 397-8428 Fax (360) 397-8084

ESPRESSO CART PACKET

Before you begin operation or change ownership of an espresso cart, you must provide the following information to:

Clark County Health Department – Environmental Health
1950 Fort Vancouver Way
PO Box 9825
Vancouver, WA 98666-8825
Phone (360) 397-8428 FAX (360) 397-8084
Business Hours: Monday through Friday, 8:00 a.m. to 4:30 p.m.

1. **PLAN REVIEW APPLICATION.** Complete the yellow Plan Review Application form.
2. **PERMIT APPLICATION.** Complete the green Food Service Establishment Permit form.
3. **MENU.** Provide a menu or a list of the foods to be served from the cart. List the food suppliers.
4. **METHOD OF FOOD PREPARATION.** Provide information on beverage and food preparation.
5. **PLAN REVIEW FEE.** Pay the non-refundable plan review fee.
6. **CART PLAN.** Provide a schematic drawing, to a quarter inch scale (1/4 inch = one foot), of the proposed cart. This drawing must show the following:
 - Location of the hand wash sink.
 - Location of the hot water heater. Provide a “spec” sheet.
 - Location and size or capacity of the wastewater tanks.
 - Location, size and type (i.e. stainless steel) of the potable water tanks.
 - The type or brand of refrigeration units. These must be NSF refrigeration units.
 - Provide a brief description of the finish on the counter tops and flooring.
7. **EQUIPMENT AND UTENSIL CLEANING AND SANITIZING.** Provide a three-compartment sink in a licensed food service establishment where you equipment and utensils must be washed. Provide a letter of agreement for use of this of this facility.
8. **WASTEWATER DISPOSAL.** State the location of the mop sink used for wastewater disposal. Provide a letter of agreement for the use of this facility. If a RV dump site is used for wastewater holding tank disposal, a letter of agreement and site address for the facility must be provided.
9. **TOILET FACILITIES LOCATION.** Provide the location of toilet(s) to be used by your employees. Provide a letter of agreement to use these facilities.

THE ABOVE ITEMS MUST BE SUBMITTED WHEN YOU PAY FOR YOUR PLAN REVIEW.

If any of these items are omitted, your plan review cannot be accepted.

PLEASE ALLOW AT LEAST TWO WEEKS FOR US TO REVIEW YOUR PLAN.

When your plan review has been reviewed and approved, you will be mailed a plan approval letter. Then you must:

1. **MAKE AN APPOINTMENT FOR A PRE-OPENING INSPECTION.** Before you open for food/beverage service, you must have a pre-opening inspection. Please call (360) 397-8428 at least one week in advance to arrange this on-site inspection.
2. **PAY FOR YOUR PERMIT.** Before you open for any food and/or beverage service, you must pay for your annual permit.

Compliance required with the Rules & Regulations of the State Board of Health Standards for Food Service WAC 246-215.

WATER SUPPLY. Provide water and ice from a source under WAC 246-290 and monitored according to standards.

SEWAGE SYSTEM. Provide that all liquid wastes, including ice melt, are disposed into an approved sewage disposal system or stored in a waste water retention tank that is a least fifteen percent more capacity than the water tank.

FOOD SOURCE. All food, including ice, must be from an approved source or commissary and all prepackaged foods must be properly labeled.

STORAGE AND DISPLAY OF FOODS. All foods and utensils must be stored at least 6 inches off the ground. Protect food from contamination by insects, rodents and dust by the use of a sneeze guard, display case or other effective measures.

REFRIGERATION. Provide NSF refrigeration units sufficient for all necessary foods.

THERMOMETERS. Provide all refrigeration equipment with thermometers accurate $\pm 3^{\circ}$ F. Provide metal stem thermometer accurate to $\pm 2^{\circ}$ F to monitor hot and cold food temperatures.

HAND WASH SINK. Provide a hand wash sink that is accessible, convenient and **used exclusively for hand washing**. Hand wash sink shall have hot and cold water provided through a **mixing faucet**. Provide soap dispenser and single use paper towels at the sink.

PLUMBING. Any hose used to fill water tanks must be food grade or approved for potable water use. The hose must be retractable, stored in a sanitary manner off the ground and used for no other purpose than for potable water. Plumbing must be sized, installed and maintained in accordance with applicable State and local plumbing codes.

DISH WASHING FACILITIES. Provide a location for the cleaning and sanitizing of equipment and utensils, either a mechanical dishwasher with a two-compartment sink or a three-compartment sink with a drain board.

EQUIPMENT AND UTENSILS. Provide that equipment and utensils are cleanable, durable, in good repair and in conformance with the current standards and listings of the National Sanitation Foundation.

SINGLE SERVICE WARE. Only single service articles may be provided for use by the consumer.

SANITIZING SOLUTION. Provide a wiping cloth stored in an approved sanitizing solution at all times to clean up food spills, wipe work surfaces, counters, equipment, utensils or food worker's hands.

LOCATION. Provide the cart location so there is no overhead contamination. The floor/ground must be concrete, asphalt, or a cleanable surface with minimal dust or mud contamination.

SMOKING. The use of tobacco is prohibited in areas where food is served, stored, or where utensils are cleaned or stored.

GARBAGE STORAGE. Provide leak proof, vermin proof, covered containers. Provide for appropriate frequency of garbage pickup.

TOILETS. Toilets must be readily accessible and available within at least 200 feet of food service establishment. Toilet facilities must have a hand-washing sink with a mixing faucet, soap and towel dispensers.

FOOD/BEVERAGE WORKER CARDS. All food and beverage service workers must obtain and maintain a valid Washington State Food and Beverage Worker card. The cards must be on site and available for inspection. For Food and Beverage Worker Card testing times and information, call (360) 397-8435.

If you have any further questions, please call the Clark County Health Department at (360) 397-8428 and ask to speak with an Environmental Health Specialist in the Food Program.